



Perfectly Seasoned
**HAND-CUT
STEAKS**

Fall-Off-The-Bone
**HICKORY
SMOKED RIBS**

Slow-Smoked
**JUMBO
WINGS**

Family-Farm-Raised
**BLACK ANGUS
BEEF**

Hand-Breaded
**SEAFOOD +
ASPEN-TIZERS**

Scratch Made
**SOUPS, CROUTONS
+ DRESSINGS**

EVERYONE LIKES TO GET
REWARDS



REGISTER · CHECK IN · REDEEM
SCAN HERE

BOURBON COCKTAILS

BOURBON HEMINGWAY[▲]

Old Forester, Luxardo Maraschino Liqueur, Grapefruit Juice, Lime Juice, Bada Bing Cherry

\$8

JIM'S BLUE VAN[▲]

Jim Beam, Blueberry Puree, Madagascar Vanilla, Lime Juice, Fresh Blueberries

\$9

BOURBON PALMER[▲]

Old Forester, Cointreau, Lemon Simple, Black Tea

\$9

LODGE OLD FASHIONED[▲]

Maker's Mark, Muddled Fresh Orange, Angostura Bitters, Bada Bing Cherry

\$10

TOASTED MARSHMALLOW OLD FASHIONED[▲]

Old Forester, House Made Toasted Marshmallow Syrup, Cherry Bitters

\$10

SIGNATURE COCKTAILS

ASPEN ORIGINAL MULE[▲]

Aspen Vodka, Lime, Ginger Beer

\$8

SKI BUM[▲]

Cruzan Coconut Rum, Peach Liqueur, Orange Juice, Pineapple Juice, Grenadine

\$8

PARK CITY PUNCH[▲]

Deep Eddy Orange Vodka, Peach Liqueur, Strawberry Puree, Orange Juice, Grenadine

\$8

LIFT LINE TEA[▲]

Cruzan Rum, Aspen Vodka, Beefeater Gin, Cointreau, House Made Sour, Coke

\$9



Signature Margaritas

FAMOUS 18 oz. HOUSE MARGARITA[^] \$9

18 oz. of hand-crafted deliciousness! Freshly squeezed lemons & limes blended with tequila & orange liqueur.

ADD AN EXTRA KICK TO YOUR MARGARITA!

\$1 KICKER

El Jimador Blanco,
Hornitos Plata,
Jose Cuervo Gold

\$3 PREMIUM KICKER

Patron Silver,
El Tesoro Blanco,
Flecha Azul Blanco,
Grand Marnier

ADD A FLAVOR FOR \$1 EACH Strawberry, Raspberry, Peach, Mango

FLECHA AZUL LUXE MARGARITA[^] \$13

Flecha Azul Blanco, Cointreau, Agave Nectar, Lime Juice

TEQUILA COCKTAILS

STRAWBERRY RANCH WATER[^]

El Jimador Blanco, Strawberry Puree, Soda Water

\$8

BLACK & BLUE[^]

El Jimador Blanco, Cointreau, Blackberry & Blueberry Purees, Fresh Blackberry & Blueberries

\$8

KIWI PALOMA[^]

El Jimador Blanco, Kiwi Puree, Fresca

\$8

TEQUILA TOASTED MARSHMALLOW[^]

El Jimador Anejo, House Made Toasted Marshmallow Syrup

\$10



'TINI TIME

FREE BIRD [▲]	\$9
360 Lemon Vodka, Tuaca Brandy, Simple Syrup, Sweet & Sour	
COMFORTABLY NUMB COSMO [▲]	\$10
360 Lemon Vodka, Cointreau, Cranberry Juice	
ESPRESSO MARTINI [▲]	\$10
Aspen Vodka, Cantera Negra Café Coffee Liqueur, Cold Brew Coffee	

DRAFT BEER

	ABV	IBU	16 oz.
COORS LIGHT Light Pilsner, Denver, CO	4.2%	10	\$5.25
MILLER LITE Light Pilsner, Milwaukee, WI	4.2%	10	\$5.25
MICHELOB ULTRA Light Lager, St Louis, MO	4.2%	10	\$5.25
DOS EQUIS AMBAR ESPECIAL Vienna-style Lager, Mexico	4.7%	22	\$7.25
SUN KING BREWING WEE MAC Scottish-style Ale, Indianapolis, IN	5.3%	23	\$8.25
BLUE MOON BELGIAN WHITE Wheat Ale, Denver, CO	5.4%	9	\$8.25
METAZOA HOPPOPOTAMUS American IPA, Indianapolis, IN	7.0%	70	\$9.25
SAMUEL ADAMS SELECTION Boston, MA			\$8.25

BOTTLES, SELTZERS + CIDERS

DOMESTIC BOTTLES	\$4.95	IMPORT/CRAFT BOTTLES	\$5.95
TRULY	\$5.95	WHITE CLAW	\$5.95
HIGH NOON Tequila or Vodka	\$5.95	BEAN BLOSSOM CIDERS 16 oz.	\$9.95
TWISTED TEA	\$5.25	REDBRIDGE Gluten-Free Sorghum Beer	\$5.95
SAMUEL ADAMS JUST THE HAZE Non-Alcoholic IPA			\$5.95
HEINEKEN 0.0 Zero Alcohol			\$5.95



Hand-Crafted Sangrias

WHITE SANGRIA[^]

White Wine, Cruzan Light Rum, Mango, Lemon

\$7

RED SANGRIA[^]

Red Wine, Red & Green Apple, Orange, Peach, Banana, Mango

\$7

WINE

DRY SPARKLING WINES

6 oz. BOTTLE

PROSECCO Riondo, Italy

\$8.49

WHITE/ROSÉ/BLUSH WINES

MOSCATO Oliver, Indiana

\$7.99

\$26

WHITE ZINFANDEL Sutter Home, California

\$6.49

RIESLING Chateau Ste. Michelle, Columbia Valley, Washington

\$7.99

\$26

PINOT GRIGIO Casa Lunardi, Delle Venezie, Italy

\$9.49

\$32

SAUVIGNON BLANC 13 Celsius, Marlborough, New Zealand

\$8.49

\$29

SAUVIGNON BLANC Joel Gott, California

\$9.99

\$33

CHARDONNAY Sycamore Lane, California

\$6.99

CHARDONNAY Benziger Family Winery, Carneros, California

\$8.49

\$29

CHARDONNAY Chalk Hill, Russian River Valley, California

\$11.49

\$38

RED WINES

PINOT NOIR Seaglass, Central Coast, California

\$9.99

\$33

PINOT NOIR Erath, "Resplendent," Oregon

\$11.49

\$38

MERLOT Drumheller, Columbia Valley, Washington

\$8.49

\$29

MERLOT Raymond, "R Collection, Lot N°2," California

\$8.49

\$38

RED BLEND Charles & Charles, "Double Trouble," Washington

\$7.99

\$26

PROPRIETARY RED BLEND Z Alexander Brown, "Uncaged," California

\$11.99

\$38

RED BLEND The Prisoner Wine Company, California

\$9.99

\$99

CABERNET SAUVIGNON Eos Estate Winery, California

\$6.99

CABERNET SAUVIGNON H3, Horse Heaven Hills, Washington

\$9.99

\$32

CABERNET SAUVIGNON Intrinsic, Columbia Valley, Washington

\$13.49

\$44

CABERNET SAUVIGNON Stag's Leap Winery, Artemis, Napa, California

\$120

WEEKNIGHTS AT THE CREEK

**MONDAY - FRIDAY
HAPPY HOUR**
3-6pm



\$1 OFF
FAMOUS HOUSE MARGARITA

\$2 OFF
DRAFT PINTS

\$3 OFF
WINE GLASSES

**ROCKY MOUNTAIN
MONDAY**
SKI PASS



8 oz. SIRLOIN DINNER
\$13.99
SERVED WITH
TWO SCRATCH
MADE SIDES

**WINE + WOW
WEDNESDAY**
SKI PASS



**\$6 POW WOW
SHRIMP**
ENTREE PURCHASE REQUIREMENT VARIES BY LOCATION
HALF PRICE
SELECT BOTTLES OF WINE

**12 UNDER \$12
TUESDAY**
SKI PASS



STEAK TACOS
COUNTRY FRIED CHICKEN
COUNTRY FRIED PORK
HAWAIIAN CHICKEN
ASPEN CHICKEN PASTA
MILE HIGH MEATLOAF
CHICKEN TENDERS DINNER
ASPEN CLASSIC SALAD
LODGE CHICKEN CAESAR
CRISPY FRIED CATFISH
SMOTHERED PORK CHOP
GOLDEN FRIED SHRIMP

**FULL SLAB
THURSDAY**
SKI PASS



**FALL-OFF-THE-BONE
RIB DINNER**
\$19.99
SERVED WITH
TWO SCRATCH
MADE SIDES



SWEET RETREAT

SERVED WITH VANILLA ICE CREAM

- | | |
|--------------------------------------|--------|
| FRIED CHEESECAKE [▲] | \$8.99 |
| CHOCOLATE FUDGE BROWNIE [▲] | \$8.49 |
| APPLE PIE [▲] | \$7.99 |

▲ Contains, may contain, or is prepared in a kitchen that contains the following allergens: milk, eggs, fish, Crustacean shellfish, tree nuts, peanuts, wheat, and soybeans. Please ask your server for additional information.